



Topic Name	Term	Skills Developed	Next link in curriculum	Prior learning
Introduce NEA 1 released in September	Autumn	<ul style="list-style-type: none"><li>Understanding the task chosen</li></ul>	<ul style="list-style-type: none"><li>Analysis of the task</li></ul>	This year is about application of knowledge gained from throughout the previous Key stages
Analysis of task and research	Autumn	<ul style="list-style-type: none"><li>Researching the information required to complete the task</li></ul>	<ul style="list-style-type: none"><li>Hypothesis and investigation choice.</li></ul>	Food investigation into fats and cooking of burgers
Create a hypothesis and plan four investigations	Autumn	<ul style="list-style-type: none"><li>Understand the research gained</li><li>Create a hypothesis to test</li><li>Create four investigations that will prove/disprove the hypothesis and complete the task.</li></ul>	<ul style="list-style-type: none"><li>Analysis and evaluation of results</li></ul>	Function and characteristics of ingredients
Analyse and evaluate the results of the investigations	Autumn	<ul style="list-style-type: none"><li>Show understanding of the results gained from the investigations and evaluate against research.</li></ul>	<ul style="list-style-type: none"><li>NEA 2</li></ul>	
Introduce NEA 2 released in November	Winter	<ul style="list-style-type: none"><li>Look at options and choose scenario for NEA 2</li></ul>	<ul style="list-style-type: none"><li>Analyse task chosen</li></ul>	Food investigations and skills practicals. Research tasks through KS3



Analyse chosen task and create research plan	Winter	<ul style="list-style-type: none"><li>Decide what, why and where from research is needed.</li></ul>	<ul style="list-style-type: none"><li>Carry out research</li></ul>	
Carry out research and analyse findings	Winter	<ul style="list-style-type: none"><li>Analyse research gained from both primary and secondary sources, detailing the main aspects to concentrate on to complete the task.</li></ul>	<ul style="list-style-type: none"><li>Generate possible dishes list</li></ul>	
Create a list of possible dishes	Winter	<ul style="list-style-type: none"><li>Create a list of 8-12 possible dishes that could be used to complete the task</li><li>Identify the skills needed to make each dish and why it suits the task</li></ul>	<ul style="list-style-type: none"><li>Choose ¼ to make as skills task</li></ul>	
Choice of dishes for skills task	Winter	<ul style="list-style-type: none"><li>Decide on 3-4 dishes that best suit the task and plan making.</li><li>Identify the high-level skills required to execute the dishes.</li><li>Consider how to present the dishes.</li></ul>	<ul style="list-style-type: none"><li>Make dishes</li></ul>	
Make dishes that highlight practical capability of student	Spring	<ul style="list-style-type: none"><li>Practical lessons to show high-level practical skills.</li></ul>	<ul style="list-style-type: none"><li>Evaluate pros and cons of skills practical's</li></ul>	



Evaluation of skills practical's completed. Decision on which dishes to carry forward	Spring	<ul style="list-style-type: none"><li>Show understanding of products they have made and give improvements that could be made. This will show understanding of process of making and scientific principles.</li></ul>	<ul style="list-style-type: none"><li>Practical preparation</li></ul>	
Preparation for practical exam	Spring	<ul style="list-style-type: none"><li>Plan for the practical by creating a detailed time plan to follow.</li></ul>	<ul style="list-style-type: none"><li>Complete the practical exam</li></ul>	
Practical exam	Spring	<ul style="list-style-type: none"><li>Show practical skills</li><li>Show organisational skills and time management</li><li>Show presentation skills</li></ul>	<ul style="list-style-type: none"><li>Evaluate practical</li></ul>	
Final evaluation of practical	Spring	<ul style="list-style-type: none"><li>Evaluate the overall practical and task against dishes chose and research.</li></ul>	<ul style="list-style-type: none"><li>Revision for written exam</li></ul>	
Revision for written exam	Spring/ Summer	<ul style="list-style-type: none"><li>Reinforce knowledge and clarify understanding of theoretical aspect of course.</li><li>Understand exam techniques to complete written questions effectively.</li></ul>	<ul style="list-style-type: none"><li></li></ul>	



**West Kirby**  
Grammar School

## Curriculum Map – Y11 – Food Preparation & Nutrition (24/25)

